![Electrolux logo]

# Electrolux

## High Productivity Cooking Gas Tilting Braising Pan, 170lt, Freestanding

High Productivity Cooking

Gas Tilting Braising Pan, 170lt, Freestanding

**586188 (PFET17GGCO)**  Gas tilting braising pan 170lt (s) with compound bottom, freestanding

### Short Form Specification

**Item No.**

AISI 304 stainless steel construction. GN compliant pan size; 18mm thick pan bottom (15mm mild steel and 3 mm AISI 316 stainless steel). Insulated and counterbalanced lid. Motorized tilting with variable speed control. Pan can be tilted beyond 90° to completely empty the food. Robust multiple burners with electronic ignition and monitoring. Safety thermostat protects the pan from overheating. A precise, electronic control of pan bottom temperature ensures fast reaction and exact adherence to preselected cooking temperatures between 50° and 250°C. TOUCH control panel. SOFT function. Possibility to store recipes in single or multiphase cooking process, with different temperature settings. Built in temperature sensors for precise control of cooking process. IPX6 water resistant. Configuration: Free-standing or Standing against a wall. Installation options (not included): floor mounted on 100mm high feet or a plinth which can be either steel or masonry construction.

**APPROVAL:**

## Main Features

- Pan size is GN compliant.
- Temperature sensors provides efficient temperature control: the power is supplied as and when required to keep the set temperature value without exceeding it.
- Optimum heat distribution in the food provides best cooking results in terms of taste, colour and consistency and in terms of vitamin preserving.
- Easy to clean cooking surface due to large-radius edges and corners.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- IPX6 water resistant.
- Motorized, variable pan tilting with "SOFT STOP". Tilting and pouring speeds can be precisely adjusted. Pan can be tilted over 90° to facilitate pouring and cleaning operations.
- Built in temperature sensor to precisely control the cooking process.
- No overshooting of cooking temperatures, fast reaction.
- USB connection to easily update the software, upload recipes and download HACCP data.
- Multifunctional cooking appliance used for roasting, pot-roasting, braising, simmering, boiling and steaming.

## Construction

- External panelling and internal frame made of 1.4301 (AISI 304) stainless steel.
- Multipurpose non-stick cooking surface in 18 mm thick compound: 3 mm shot-blasted 1.4404 (AISI 316L) stainless steel surface, seamlessly welded to the mild steel bottom.
- Entire pan tub made in 1.4301 (AISI 304) stainless steel, single-piece deep drawn.
- Double-lined insulated lid in 1.4301 (AISI 304) stainless steel mounted on the cross beam of the unit, counterbalanced by a hinge that remains open in all positions.
- Gas appliance has robust multiple burners with electronic ignition and monitoring for a safer operation. Operation with natural gas and LPG (on request).
- Water mixing tap is available as optional accessory to make water filling and pan cleaning easier.
- Minimised presence of narrow gaps for easier cleaning of the sides to meet the highest hygiene standards.
- Heatproof handle with non-slip surface.
- Front-mounted inclined led "TOUCH" control panel with recessed deep drawn casing,

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features self-explanatory display functions which guide operator throughout the cooking process: simultaneous display of actual and set temperature as well as set cooking time and remaining cooking time; real time clock; "SOFT" control for gentle heating up for delicate food; 9 power simmering levels from gentle to heavy boiling; timer for deferred start; error display for quick trouble-shooting.

- Possibility to store recipes in single or multiphase cooking process, with different temperature settings.
- Can be prearranged for energy optimisation or external surveillance systems (optional).
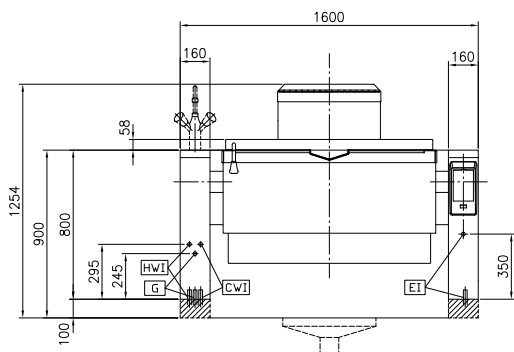- 98% recyclable by weight; packaging material free of toxic substances.

## Optional Accessories

- Water mixer for tilting boiling and braising pans - factory fitted — PNC 581911 ❏
- Strainer for dumplings for 80 and 100lt boiling and braising pans — PNC 910053 ❏
- Scraper for dumpling strainer for boiling and braising pans — PNC 910058 ❏
- Perforated container with handles 1/1GN (height 150mm) for boiling and braising pans — PNC 910212 ❏
- Stainless steel plinth for tilting units - against wall - factory fitted — PNC 911417 ❏
- Stainless steel plinth for tilting units - freestanding - factory fitted — PNC 911447 ❏
- Small perforated shovel for braising pans (PFEN/PUEN) — PNC 911577 ❏
- Small shovel for braising pans (PFEN/PUEN) — PNC 911578 ❏
- Connecting rail, 900mm, for ProThermetic Tilting to ProThermetic Tilting — PNC 911731 ❏
- Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted — PNC 911929 ❏
- Drip stop KWC — PNC 911933 ❏
- C-board (length 1600mm) for tilting units - factory fitted — PNC 912188 ❏
- Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted — PNC 912468 ❏
- Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted — PNC 912469 ❏
- Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted — PNC 912470 ❏
- Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted — PNC 912471 ❏
- Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted — PNC 912472 ❏
- Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted — PNC 912473 ❏
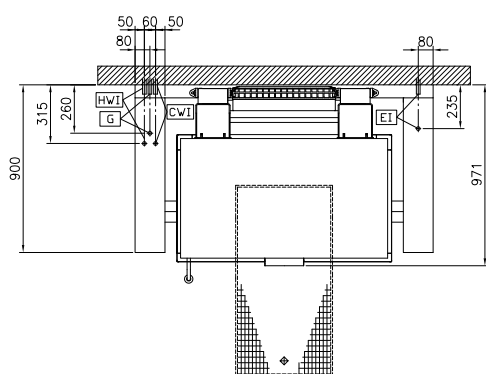
- Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted — PNC 912474 ❏
- Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted — PNC 912475 ❏
- Power Socket, SCHUKO, built-in, 16A/230V, IP54, blue - factory fitted — PNC 912476 ❏
- Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted — PNC 912477 ❏
- Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted — PNC 912479 ❏
- Connecting rail kit for appliances with backsplash, 900mm — PNC 912499 ❏
- Connecting rail kit, 900mm — PNC 912502 ❏
- Mainswitch 25A, 2.5mm² for gas units - factory fitted — PNC 912702 ❏
- Suspension frame GN1/1 for tilting braising pans — PNC 912709 ❏
- Automatic water filling for tilting units (cold) - to be ordered with water mixer - factory fitted — PNC 912733 ❏
- Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted — PNC 912735 ❏
- Kit energy optimization and potential free contact - factory fitted — PNC 912737 ❏
- Rear closing kit for tilting units - against wall - factory fitted — PNC 912754 ❏
- Rear closing kit for tilting units - island type - factory fitted — PNC 912760 ❏
- Lower rear backpanel for tilting units, against wall - factory fitted — PNC 912766 ❏
- Lower rear backpanel for tilting units, island type - factory fitted — PNC 912772 ❏
- Spray gun for tilting units - freestanding (height 800mm) - factory fitted — PNC 912777 ❏
- Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted — PNC 912780 ❏
- Integrated HACCP kit - factory fitted — PNC 912781 ❏
- External touch control device for tilting units - factory fitted — PNC 912782 ❏
- Emergency stop button - factory fitted — PNC 912784 ❏
- Water mixer (one lever) for tilting and stationary units - factory fitted — PNC 912790 ❏
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912975 ❏
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912976 ❏
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912981 ❏

**High Productivity Cooking
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- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)   PNC 912982 ❑
- Potential free contact for ProThermetic gas units   PNC 913436 ❑
- Mixing tap, two knobs   PNC 913554 ❑
- Mixing tap, two knobs   PNC 913555 ❑
- Mixing tap, two knobs   PNC 913556 ❑
- Mixing tap, two knobs   PNC 913557 ❑
- Mixing tap, one lever with drip stop included   PNC 913558 ❑
- Mixing tap, one lever with drip stop included   PNC 913559 ❑
- Mixing tap, one lever with drip stop included   PNC 913560 ❑
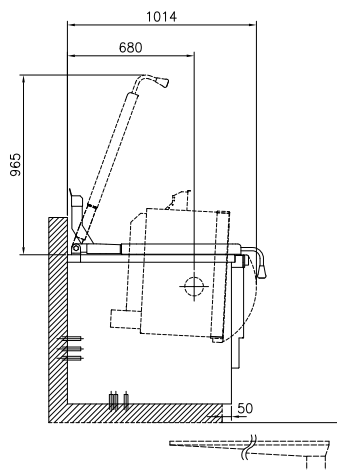- Mixing tap, one lever with drip stop included   PNC 913561 ❑

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Front



Top



CWI1 = Cold Water inlet 1     HWI = Hot water inlet
EI = Electrical connection
G = Gas connection

Side



## Electric

| | |
|---|---|
| **Supply voltage:** | |
| **586188 (PFET17GGCO)** | 230 V/1N ph/50/60 Hz |
| **Total Watts:** | 0.2 kW |

## Gas

| | |
|---|---|
| **Gas Power:** | 98861 Btu/hr (29 kW) |

## Installation:

| | |
|---|---|
| **Type of installation:** | FS on concrete base;FS on feet;On base;Standing against wall |

## Key Information:

| | |
|---|---|
| **Configuration:** | Rectangular;Tilting |
| **Working Temperature MIN:** | 50 °C |
| **Working Temperature MAX:** | 250 °C |
| **Vessel (rectangle) width:** | 1050 mm |
| **Vessel (rectangle) height:** | 287 mm |
| **Vessel (rectangle) depth:** | 558 mm |
| **External dimensions, Height:** | 800 mm |
| **External dimensions, Width:** | 1600 mm |
| **External dimensions, Depth:** | 900 mm |
| **Net weight:** | 300 kg |
| **Net vessel useful capacity:** | 146 lt |
| **Tilting mechanism:** | Automatic |
| **Double jacketed lid:** | ✓ |
| **Heating type:** | Direct |

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- Mixing tap, two knobs                          PNC 913557
                                                 ❏
- Mixing tap, one lever with drip stop   PNC 913558
  included                                       ❏
- Mixing tap, one lever with drip stop   PNC 913559
  included                                       ❏
- Mixing tap, one lever with drip stop   PNC 913560
  included                                       ❏
- Mixing tap, one lever with drip stop   PNC 913561
  included                                       ❏

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